

# Cuming County Fair

## Premium Listing

Please see [Contacts, Rules & Regulations](#) for additional information.

### Foods – Pantry Stores

**Department 32**

**Sally Harms & Jean Stieren, Superintendents**

**Eligibility:** Open to residents of Cuming County. No exhibitors under the age of 11 can enter in Department 32 except for classes 13, 14, 15 and 16.

**Entry time:** Tuesday, 12-9 p.m. in Building #6

Exhibitors must pick up an exhibitor number from the Fair Office (Building #4) prior to entering exhibit. Exhibits will be released Sunday between 7:00 p.m. and 8:00 p.m.

- No person may enter more than one item for the same class & lot number.
- All entries must be the work of the exhibitor.
- IF there is just a single entry in a class, the judge will decide whether or not the entry is worthy of a prize.
- No canned goods will be opened.
- ALL foods must be made by scratch and by the exhibitor.

#### SCORE CARD FOR BAKED GOODS

General appearance

- Shape-uniform and attractive
- Color-delicate to golden brown

Lightness

- Light in weight-volume

Crumb

- Texture- even textured, moist & tender, crisp, fine grain, no large holes, soft and velvety
- Color-Uniform, without streaks
- Crust- tender, not sticky, crisp.
- Flavor-pleasing, no taste of rancid fat, delicate, without traces of bitterness; rich, appealing; not too much leavening; egg flavor not too strong

## **CLASS 1 – SPECIAL**

### **Lot Number**

- 1 – Best of Show Baked Goods - 1st \$5.50 and rosette, 2nd \$4.50 and rosette
- 2 – Best Bread - 1st \$5.50 and rosette, 2nd \$4.50 and rosette
- 3 – Best Cake - 1st \$5.50 and rosette, 2nd \$4.50 and rosette
- 4 – Best Rolls - 1st \$5.50 and rosette, 2nd \$4.50 and rosette
- 5 – Best Pie - 1st \$5.50 and rosette, 2nd \$4.50 and rosette
- 6 – Best Decorating Cake - 1st \$5.50 and rosette
- 7 – Best Decorating, Other than Cake - 1st \$5.50 and rosette
- 8 – Best Dessert - 1st \$5.50 and rosette, 2nd \$4.50 and rosette
- 9 – Best Sponge/Chiffon Cake-Memory of Darlene Urwiler-Rosette-1st \$5.50

## **CLASS 2 – BREAD (1 LOAF)**

Portion of each baked goods exhibits can be taken home after being judged.

Bread should be baked in individual pans, about a 1 lb. loaf. Entire loaf must be entered. It should be twenty hours old when judged.

Premiums: first \$2.50; second \$2.00;

### **Lot Number**

#### **Yeast**

- 1 – Rye Bread
- 2 – White Bread
- 3 – Wheat Bread
- 4 – French Bread
- 5 – Oatmeal Bread
- 6 – Cinnamon Bread
- 7 – Special Herb Bread (ID)
- 8 – Bread Stick
- 9 – Others Not Listed

#### **Non-Yeast**

- 20 – Banana
- 21 – Nut
- 22 – Zucchini
- 23 – Strawberry
- 24 – Poppy Seed
- 25 – Cranberry
- 26 – Date-Nut
- 27 – Gingerbread
- 28 – Cornbread
- 29 – Mixed Fruit
- 30 – Pumpkin
- 31 – Others Not Listed

### **Sourdough**

- 40 – Sourdough

## **CLASS 3 – ROLLS (4 PER PLATE)**

Premiums: first \$2.50; second \$2.00

### **Lot Number**

- |                       |                             |
|-----------------------|-----------------------------|
| 1 – Horns             | 11 – Whole Grain Muffins    |
| 2 – Light Bread Rolls | 12 – Bran Muffins           |
| 3 – Dinner Rolls      | 13 – Fruit Muffins          |
| 4 – Coverleaf Rolls   | 14 – Poppy Seed Muffins     |
| 5 – Cinnamon Rolls    | 15 – Banana Muffins         |
| 6 – Crescent Rolls    | 16 – Biscuits               |
| 7 – Kolaches          | 17 – Baking Powder Biscuits |

- |                      |  |
|----------------------|--|
| 8 – Raised Doughnuts | 18 – Tea Ring                          |
| 9 – Caramel Rolls    | 19 – Holiday Bread (like tea ring etc) |
| 10 – Plain Muffins   | 20 – Others Not Listed                 |

**CLASS 4 – CAKES**

Cakes should not be brought on a plate as the curved surface spoils the shape of the cake. Loaf cakes to be baked in loaf pans. Entire cake must be entered.

Premiums: first \$2.50; second \$2.00

**Lot Number**

- |  |                                     |
|--|-------------------------------------|
| 1 – Angel Food, without frosting       | 12 – Yellow Layer, any frosting     |
| 2 – Chocolate Angel Food               | 13 – Sunshine Cake, any frosting    |
| 3 – Chocolate Layer Cake, any frosting | 14 – Apple Spice Cake, any frosting |
| 4 – Cup Cakes, yellow (4)              | 15 – Burnt Sugar Cake, any frosting |
| 5 – Cup Cakes, Chocolate (4)           | 16 – Carrot Cake, any frosting      |
| 6 – Loaf Devil’s food, frosting        | 17 – Quick Coffee Cake              |
| 7 – Loaf Marble Cake, frosting         | 18 – Cake Doughnuts                 |
| 8 – Loaf Spice Cake, frosting          | 19 – Banana Cake                    |
| 9 – Sponge Cake, w/o frosting          | 21 – Bundt Cake                     |
| 10 – Chiffon Cake, w/o frosting        | 22 – Others Not Listed              |
| 11 – White Layer, any frosting         |                                     |

**CLASS 5 – DECORATED (NOT TO BE CUT)**

Premiums: first \$2.50; second \$2.00

**Lot Number**

- |                              |                       |
|------------------------------|-----------------------|
| 1 – Cake Decorated           | 4 – Cookies (4)       |
| 2 – Does not have to be cake | 5 – Others Not Listed |
| 3 – Cupcakes (4)             |                       |

**CLASS 6 – COOKIES (4 PER PLATE)**

Premiums: first \$2.00; second \$1.75

**Lot Number**

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1 – Peanut Butter Cookies   | 11 – Date Bars                    |
| 2 – Ice Box Cookies         | 12 – Peanut Bars                  |
| 3 – Oatmeal Cookies         | 13 – Brownies Unfrosted           |
| 4 – Filled Cookies          | 14 – M & M Cookies                |
| 5 – Spritz                  | 15 – Snickerdoodle                |
| 6 – Ginger Cookies          | 16 – Raisin Cookies               |
| 7 – Hermits                 | 17 – Blond Brownies               |
| 8 – Plain Sugar Cookies     | 18 – Butterscotch Brownies        |
| 9 – Chocolate Cookies       | 19 – Plate of 5 different cookies |
| 10 – Chocolate Chip Cookies | 20 – Others Not Listed            |

### **CLASS 7 – CANDY (6 PIECES)**

Premiums: first \$2.00; second \$1.75

#### **Lot Number**

- |                                     |                                     |
|-------------------------------------|-------------------------------------|
| 1 – Caramels                        | 7 – Peanut Clusters                 |
| 2 – Chocolate covered raisins (2c.) | 8 – Penuchia                        |
| 3 – Divinity                        | 9 – Toffee                          |
| 4 – Fudge                           | 10 – Plate with 5 Different Candies |
| 5 – Mints                           | 11 – Others Not Listed              |
| 6 – Peanut Brittle                  |                                     |

### **CLASS 8 – PIES**

All pies NOT receiving premiums may be taken home as soon as they are judged. May be baked in a 5 inch pie pan, the entire pie must be entered and made by the exhibitor.

Premiums: first \$2.50; second \$2.00

#### **Lot Number**

##### **Meringue**

- 1 – Lemon
- 2 – Butterscotch
- 3 – Coconut Cream
- 4 – Chocolate Cream
- 5 – Raisin Cream
- 6 – Others Not Listed

##### **Non-Meringue**

- 20 – Apple
- 21 – Cherry
- 22 – Custard
- 23 – Pumpkin
- 24 – Raisin
- 25 – Peach
- 26 – Rhubarb
- 27 – Pecan
- 28 – Strawberry-Rhubarb
- 29 – Others Not Listed

### **CLASS 9 – DESSERTS**

Entire dessert must be entered.

Premiums: first \$2.50; second \$2.00

#### **Lot Number**

- |                                       |                            |
|---------------------------------------|----------------------------|
| 1 – Jelly Roll                        | 6 – Cheese Cake            |
| 2 – Lemon Roll                        | 7 – Tart - in pan          |
| 3 – Chocolate Roll                    | 8 – Fruit Cobbler - in pan |
| 4 – Cream Puffs - 5 on a plate        | 9 – Others Not Listed      |
| 5 – Filled Cream Puffs - 5 on a plate |                            |

### **CLASS 10 – BAKE IT WITH LARD**

Recipe card must be included and use at least ½ cup of lard. Made from scratch, not a mix.

Premiums: first \$2.50; second \$2.00

#### **Lot Number**

- |                 |                       |
|-----------------|-----------------------|
| 1 – Pie Crust   | 4 – Quick Bread       |
| 2 – Cookies (4) | 5 – Kolaches (4)      |
| 3 – Cake        | 6 – Others Not Listed |

### **CLASS 11 – SNACKS**

Premiums: first \$2.00; second \$1.75

#### **Lot Number**

- |   |                                    |
|---|------------------------------------|
| 1 – Caramel Popcorn (2 Cups)            | 5 – Cereal Base Party Mix (2 Cups) |
| 2 – Other Flavored Popcorn (2 Cups)     | 6 – Granola Bars (6 per plate)     |
| 3 – Popcorn Balls (6 per plate-wrapped) | 7 – No Bake Bars (6 per plate)     |
| 4 – Popcorn Bars (6 per plate-wrapped)  | 8 – Others Not Listed              |

### **CLASS 12 – GIFTS FROM THE KITCHEN**

Create a mix in a clear glass jar or another clear container, use the ingredients to make an interesting display. Include the recipe for the food item that uses the ingredients in the jar. Also include the “use by” date for freshness of the ingredients.

Premiums: first \$2.00; second \$1.75

#### **Lot Number**

- |             |                              |
|-------------|------------------------------|
| 1 – Soup    | 3 – Container Other Than Jar |
| 2 – Cookies | 4 – Others Not Listed        |

### **CLASS 13 – EGGS (adult entries)**

Eggs should be fresh, clean from dirt or stain, and uniform in size, shape, color, and texture of the shell. Blood rings or clots and stale eggs will disqualify the entry. Entry must be 1 dozen.

Premiums: first \$2.25; second \$2.00

#### **Lot Number**

##### **Hen Eggs**

- 1 – White
- 2 – Brown
- 3 – Green

##### **Pullet Eggs (must be laid by pullets)**

- 4 – White
- 5 – Brown

### **CLASS 14 – JUNIOR DIVISION (Ages 8-11)**

All entries must be made from scratch by the entrant. Entrants must have their own exhibitor number.

Premiums: first \$2.00; second \$1.75

#### **Lot Number**

##### **Cookies (Youth ages 8-11)**

- |                    |                          |
|--------------------|--------------------------|
| 1 – Peanut Butter  | 5 – Sugar                |
| 2 – Chocolate Chip | 6 – M&M                  |
| 3 – Oatmeal        | 7 – Plate of 5 Different |
| 4 – Snickerdoodle  | 8 – Others Not Listed    |

##### **Snacks (Youth ages 8-11)**

- |  |                           |
|--|---------------------------|
| 10 – Flavored Popcorn (other than caramel) | 13 – No Bake Bars/Cookies |
| 11 – Cereal Based Party Mix (2 Cups)       | 14 – Bread Sticks (6)     |
| 12 – Granola Bars                          | 15 – Others Not Listed    |

### **Gifts from the Kitchen (Youth ages 8-11)**

Create a mix in a clear glass jar or another clear container, use the ingredients to make an interesting display. Include the recipe for the food item that uses the ingredients in the jar. Also include the “use by” date for freshness of the ingredients.

20 – Soup

22 – Container other than a jar

21 – Cookies

23 – Others Not Listed

### **Decorated (Youth ages 8-11)**

30 – Cake

32 – Cupcakes

31 – Cookies

33 – Others Not Listed

### **Eggs (Youth ages 8-11)**

#### **Hen**

40 – White

41 – Brown

42 – Green

#### **Pullet**

43 – White

44 – Brown

### **CLASS 15 – BAKE WITH ME (ages 7 and under)**

Youth ages 7 and under. Youth make the item with help from an adult’s direction and supervision. Items are NOT judged.

Premiums: participation ribbon and \$1.00

## **JELLIES, PRESERVES AND CANNED PRODUCTS**

### **SCORE CARD FOR ALL CANNED PRODUCTS**

- Appearance: Uniform natural color, clear liquid, no indication of spoilage
- Pack: Full, not crowded, proper head space, air bubbles removed
- Container: Clean standard sized jar, appropriate lids and rings, properly labeled. The glass should be cleaned so it shines. Collections should be in uniform containers with uniform labels.
- Canned by recommended method; pressure, hot water bath, and processing time and type of pack. (Due to our elevation, **add** 5 minutes if using hot water bath or add 5 pounds of pressure if using a pressure canner.)
- Labels should be on the **BACK** of the jars with processing time and method used.
- Headspace is the space above the liquid that is in the jar or the water that covers the solid food item in the jar and the inside of the lid.

**Common headspaces** are: ¼ inch for juices, jams, preserves, and jellies, ½ inch for high-acid foods, fruits, and tomatoes, and 1 inch for meats. Check the headspace requirements in a current Ball book as well as the processing times (remember to add 5 minutes or 5 lbs. of pressure as noted above.

## Terms Defined

Jelly – Fruit jelly is made from the juice of fruit and is beautifully colored, transparent, and will quiver, not flow when removed with a spoon. It will be firm enough to have a distinct cleavage which sparkles.

Jams – Fruit jams are mad from small fruits which do not remain whole in the preparation process (usually berry fruits).

Preserves – A preserved fruit has been cooked in sugar syrup until it is clear, tender and transparent. It should keep its form and plumpness and be crisp rather than tough or soft.

Butters – Fruit butters are made from fruit that has been passed through a sieve and has had excess water evaporated by cooking until it is similar to dairy butter but not quite as thick.

Pickles – Pickles are foods prepared with salt or vinegar, either with or without the addition of spices or sugar. All pickles are processed in a hot water bath.

Relishes – Relishes are generally chopped mixtures of pickles, sauces, that are prepared with vinegar and spices.

## CLASS 20 – SPECIAL - CANNING

Premiums: first \$2.25; second \$2.00; third \$1.75

### Lot Number

- |  |                                      |
|--|--------------------------------------|
| 1 – Best Overall Canned Goods - \$5.50 and Rosette     |                                      |
| 2 – 2nd Best Overall Canned Goods - \$4.50 and Rosette |                                      |
| 3 – Best Overall Canning Tomato - \$5.50 and Rosette   |                                      |
| 5 – Canned Fruit - Rosette                             | 10 – Honey - Rosette                 |
| 6 – Jellies - Rosette                                  | 11 – Canned Vegetables - Rosette     |
| 7 – Preserves – Rosette                                | 12 – Canned Meats - Rosette          |
| 8 – Jams – Rosette                                     | 13 – Pickles – Rosette               |
| 9 – Butters - Rosette                                  | 14 – Dried Foods – Rosette           |
|  | 15 – Canned Tomato Product - Rosette |

## CLASS 21 – CANNED FRUIT (1 QUART OR PINT)

Premiums: first \$2.25; second \$2.00; third \$1.75

### Lot Number

- |                         |                      |
|-------------------------|----------------------|
| 1 – Apples, slices      | 15 – Peaches, halved |
| 2 – Apples, halved      | 16 – Peaches, sliced |
| 3 – Applesauce          | 17 – Peaches, whole  |
| 4 – Apples, Crab, whole | 18 – Pineapple       |
| 5 – Apricots, halved    | 19 – Plums, red      |
| 6 – Apricots, whole     | 20 – Plums, blue     |
| 7 – Blackberries        | 21 – Plums, yellow   |
| 8 – Raspberries         | 22 – Fruit Cocktail  |
| 9 – Strawberries        | 23 – Italian Prunes  |

- |                       |   |
|-----------------------|---|
| 10 – Bing Cherries    | 24 – Syrups                             |
| 11 – Cherries, pitted | 25 – Others Not Listed                  |
| 12 – Rhubarb          | 26 – Best Collection of 6 Jars of Fruit |
| 13 – Grapes, blue     | All the same size                       |
| 14 – Pears            | First \$4.25; second \$3.75             |

**CLASS 22 – JELLIES (ONE-HALF PINT—JELLY GLASS)**

Jellies are to be “pure” as to type listed, not mixed with other fruit.

Premiums: first \$2.25; second \$2.00

**Lot Number**

- |                            |                                   |
|----------------------------|-----------------------------------|
| 1 – Apple Jelly            | 14 – Elderberry Jelly             |
| 2 – Crabapple Jelly        | 15 – Cherry Jelly                 |
| 3 – Currant Jelly          | 16 – Blueberry Jelly              |
| 4 – Gooseberry Jelly       | 17 – Apricot                      |
| 5 – Wild Grape Jelly       | 18 – Huckleberry                  |
| 6 – Plum Jelly             | 19 – Mulberry                     |
| 7 – Blackberry Jelly       | 20 – Pepper                       |
| 8 – Tame Grape Jelly       | 21 – Mint                         |
| 9 – Peach Jelly            | 22 – Mixed Fruit                  |
| 10 – Red Raspberry Jelly   | 23 – Others Not Listed            |
| 11 – Black Raspberry Jelly | 24 – Best collection of 6 jellies |
| 12 – Chokecherry Jelly     | All the same size                 |
| 13 – Strawberry Jelly      | First \$4.25: second \$3.75       |

**CLASS 23 – PRESERVES (ONE PINT OR 1/2 PINT)**

Premiums: first \$2.25; second \$2.00

**Lot Number**

- |                             |                                     |
|-----------------------------|-------------------------------------|
| 1 – Apricot Preserves       | 9 – Tomato Preserves                |
| 2 – Blackberry Preserves    | 10 – Marmalade                      |
| 3 – Cherry Preserves        | 11 – Chokecherry                    |
| 4 – Ground Cherry Preserves | 12 – Huckleberry                    |
| 5 – Plum Preserves          | 13 – Others Not Listed              |
| 6 – Peach Preserves         | 14 – Best Collection of 6 Preserves |
| 7 – Raspberry Preserves     | All same size                       |
| 8 – Strawberry Preserves    | First \$4.25, second \$3.75         |

**CLASS 24 – JAMS (ONE PINT OR 1/2 PINT)**

Jams are to be “pure” as to type listed, not mixed with other fruit.

Premiums: first \$2.25; second \$2.00

**Lot Number**

- |                    |                             |
|--------------------|-----------------------------|
| 1 – Blackberry Jam | 10 – Plum Jam               |
| 2 – Blueberry Jam  | 11 – Rhubarb Jam            |
| 3 – Cherry Jam     | 12 – Strawberry-Rhubarb Jam |
| 4 – Grape Jam      | 13 – Zucchini               |

- |                         |                                |
|-------------------------|--------------------------------|
| 5 – Red Raspberry Jam   | 14 – Mixed Fruit               |
| 6 – Black Raspberry Jam | 15 – Others Not Listed         |
| 7 – Strawberry Jam      | 16 – Best Collection of 6 Jams |
| 8 – Apricot Jam         | All same size                  |
| 9 – Peach Jam           | First \$4.25, second \$3.75    |

**CLASS 25 – BUTTERS (ONE PINT OR 1/2 PINT)**

Premiums: first \$2.25; second \$2.00

**Lot Number**

- |                        |                                  |
|------------------------|----------------------------------|
| 1 – Apple Butter       | 7 – Plum Butter                  |
| 2 – Chokecherry Butter | 8 – Others Not Listed            |
| 3 – Grape Butter       | 9 – Best Collection of 6 Butters |
| 4 – Peach Butter       | All same size                    |
| 5 – Pear Butter        | First \$4.25, second \$3.75      |
| 6 – Apricot Butter     |                                  |

**CLASS 26 – HONEY**

1 or 2 pounds.

Premiums: first \$2.25; second \$2.00

**Lot Number**

- |                     |                          |
|---------------------|--------------------------|
| 1 – Extracted Honey | 3 – Cut Comb Chunk Honey |
| 2 – Comb Honey      | 4 – Maple Syrup          |

**CLASS 27 – CANNED VEGETABLE (QUARTS OR PINTS)**

Premiums: first \$2.25; second \$2.00

**Lot Number**

- |                    |                                      |
|--------------------|--------------------------------------|
| 1 – Asparagus      | 13 – Spinach                         |
| 2 – Carrots        | 14 – Lima Beans – regular            |
| 3 – Cauliflower    | 15 – Lima Beans – baby               |
| 4 – Corn           | 16 – Dices Beets                     |
| 5 – Green Beans    | 17 – Sweet Potatoes                  |
| 6 – Yellow Beans   | 18 – Parsnips                        |
| 7 – Onions         | 19 – Mixed Vegetables                |
| 8 – Peas           | 20 – Potatoes                        |
| 9 – Peppers, Green | 21 – Vegetable Soup                  |
| 10 – Peppers, Red  | 22 – Others Not Listed               |
| 11 – Pumpkin       | 23 – Best Collection of 6 Vegetables |
| 12 – Small Beets   | Jars of Vegetables (same size)       |
|                    | First \$4.25, second \$3.75          |

**CLASS 28 – CANNED Tomatoes (QUARTS OR PINTS)**

Premiums: first \$2.25; second \$2.00

**Lot Number**

- |                         |                    |
|-------------------------|--------------------|
| 1 – Tomatoes, Cold Pack | 7 – Barbecue Sauce |
|-------------------------|--------------------|

- |                      |                        |
|----------------------|------------------------|
| 2 – Tomatoes, Boiled | 8 – Spaghetti Sauce    |
| 3 – Tomato Juice     | 9 – Taco Sauce         |
| 4 – Tomato Soup      | 10 – Pizza Sauce       |
| 5 – Salsa            | 11 – Chili Soup        |
| 6 – Catsup           | 12 – Others Not Listed |

**CLASS 29 – CANNED MEATS (ONE QUART or PINTS)**

Premiums: first \$2.50; second \$2.00

**Lot Number**

- |                  |                                |
|------------------|--------------------------------|
| 1 – Beef         | 6 – Turkey                     |
| 2 – Pork         | 7 – Others Not Listed          |
| 3 – Pork Sausage | 8 – Best Collection of 4 Meats |
| 4 – Chicken      | First \$4.25, second \$3.75    |
| 5 – Fish         |                                |

**CLASS 30 – MAIN COURSE**

Premiums: first \$3.25; second \$2.75

**Lot Number**

- 1 – Emergency Dinner: 4 jars (same size and brand) of canned food, all different varieties. Write menu on a 3"x5" card.

**CLASS 31 – PICKLES (1 PINT OR QUART)**

Jars must have bands on lids.

No refrigerator pickles will be accepted.

Premiums: first \$2.25; second \$2.00

**Lot Number**

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1 – Bread and Butter Pickles | 18 – Relish                       |
| 2 – Chow Chow                | 19 – Cinnamon Stick               |
| 3 – Green Tomato Pickles     | 20 – Sweet Dill                   |
| 4 – Piccalilli               | 21 – Zucchini Pickles             |
| 5 – Watermelon               | 22 – Zucchini Relish              |
| 6 – Beet Pickles             | 23 – Sliced Sweet Pickles         |
| 7 – Chunk Pickles            | 24 – Peppers                      |
| 8 – Crabapple Pickles        | 25 – Apple Ring                   |
| 9 – Dill Pickles             | 26 – Cinnamon cuke/ring           |
| 10 – Sweet Pickles, Small    | 27 – Sauerkraut                   |
| 11 – Ripe Cucumber Pickles   | 28 – Asparagus Pickles            |
| 12 – Peach Pickles           | 29 – Carrot Pickles               |
| 13 – Pear Pickles            | 30 – Mixed Vegetable Pickles      |
| 14 – Gherkin Pickle          | 31 – Others not listed            |
| 15 – Bean Pickles            | 32 – Best collection of 4 pickles |
| 16 – Lime Pickles            | First \$4.25, second \$3.75       |
| 17 – Hamburger Dill          |                                   |

## **CLASS 32 – DRIED FOODS**

NOTE: Air drying is ONLY acceptable for herbs.

- All lots must include a card that specifies the method and exact procedure (recipe) used to dry the fruit, vegetables, and/or meats.
- A minimum of ¼ cup of dried fruit/vegetable in a ½ pint jar. ONLY ½ pint jars should be used for entry in this category.
- Entries should include a recipe or a suggested use for the food that is exhibited.

### **Lot Number**

#### **Dried Fruits**

Premiums: first \$2.50; second \$2.00

- 1 – Exhibit 3 different examples of dried fruits (6-10 pieces/minimum ¼ cup). Jars should be labeled on the back with accompanying materials attached with a rubber band.

#### **Single Dried Fruit**

Premiums: first \$2.00; second \$1.75

- 2 – Exhibit one (1) type of dried fruit or fruit leather product. Place 6-10 pieces/minimum ¼ cup into the jar. Jars should be labeled on the back with accompanying materials attached with a rubber band.

#### **Meat Jerky**

Premiums: first \$2.50; second \$2.00

- 3 – Exhibit 3 types of Meat Jerky each made from a different recipe. (They may be from the same meat (beef, pork, poultry, etc.) Place six (6) 4” pieces of the same recipe of jerky in each jar. Label appropriately include recipes and attach to the jars with a rubber band.

#### **Single Meat Jerky**

Premiums: first \$2.00; second \$1.75

- 4 – Exhibit 1 type of Meat Jerky. (It may be from beef, pork, poultry, etc. Place six (6) 4” pieces of the jerky in the jar. Label appropriately include recipe and attach to the jar with a rubber band.

#### **Dried Vegetables**

Premiums: first \$2.00; second \$1.75

- 5 – Exhibit 3 different examples of vegetables or a combination of vegetables and herbs. Jars should be labeled on the back with accompanying materials attached with a rubber band.

#### **Single Dried Vegetables**

Premiums: first \$2.00; second \$1.75

- 6 – Exhibit one (1) type of dried vegetable. Place 6-1 pieces/minimum ¼ cup into the jar. Jar should be labeled on the back with accompanying materials attached with a rubber band.

## **Herbs**

Premiums: first \$2.50; second \$2.00

- 7 – Exhibit 3 samples of dried herbs. Place a minimum of ¼ cup of herbs into separate jars. The jars should be labeled on the back with accompanying materials attached with a rubber band.

## **CLASS 33 – FREEZE DRIED FOODS**

- All lots must include a card that specifies the method and exact procedure (recipe) used to freeze-dry the fruit, vegetables, and/or meats.
- A minimum of ¼ cup of freeze- dried fruit/vegetable in a ½ pint jar. ONLY ½ pint jars should be used for entry in this category.
- Entries should include a recipe or a suggested use for the freeze-dried food that is exhibited.

### **Lot Number**

#### **Freeze Dried Fruits**

Premiums: first \$2.50; second \$2.00

- 1 – Exhibit 3 different examples of freeze-dried fruits (6-10 pieces/minimum ¼ cup). Jars should be labeled on the back with accompanying materials attached with a rubber band.

#### **Freeze Dried Single Fruit**

Premiums: first \$2.00; second \$1.75

- 2 – Exhibit one (1) type of freeze-dried fruit or fruit leather product. Place 6-10 pieces/minimum ¼ cup into the jar. Jars should be labeled on the back with accompanying materials attached with a rubber band.

#### **Freeze Dried Meat Jerky**

Premiums: first \$2.50; second \$2.00

- 3 – Exhibit 3 types of Meat Jerky each made from a different recipe. They may be from the same meat (beef, pork, poultry, etc.) Place six (6) 4” pieces of the same recipe of jerky in each jar. Label appropriately, include recipes and attach to the jars with a rubber band.

#### **Freeze Dried Single Meat Jerky**

Premiums: first \$2.00; second \$1.75

- 4 – Exhibit 1 type of Meat Jerky. (It may be from beef, pork, poultry, etc. Place six (6) 4” pieces of the jerky in the jar. Label appropriately include recipe and attach to the jar with a rubber band.

#### **Freeze Dried Vegetable**

Premiums: first \$2.50; second \$2.00

- 5 – Exhibit 3 different examples of vegetables or a combination of vegetables and herbs. Jars should be labeled on the back with accompanying materials attached with a rubber band.

**Freeze Dried Single Vegetable**

Premiums: first \$2.00; second \$1.75

- 6 – Exhibit one (1) type of dried vegetable. Place 6-1 pieces/minimum ¼ cup into the jar. Jar should be labeled on the back with accompanying materials attached with a rubber band.

**Freeze Dried Herbs**

Premiums: first \$2.50; second \$2.00

- 7 – Exhibit 3 samples of dried herbs. Place a minimum of ¼ cup of herbs into separate jars. The jars should be labeled on the back with accompanying materials attached with a rubber band.